The New JELL-O Book of Surprises

TRADE MARK REG. U.S. PAT. OFF.

Salads

Desserts

At Seven Great National Expositions JELL-O has won these Awards

LOUISIANA PURCHASE EXPOSITION
ST. LOUIS, MO., 1904
Highest Award, Gold Medal

LEWIS AND CLARK EXPOSITION
PORTLAND, ORE., 1905
Highest Award, Gold Medal

ALASKA-YUKON-PACIFIC EXPOSITION
SEATTLE, WASH., 1906
Grand Prize Award Ribbon

JAMESTOWN TERCENTENNIAL EXPOSITION
NORFOLK, VA., 1907
Highest Award, Gold Medal

PANAMA-PACIFIC EXPOSITION
SAN FRANCISCO, CAL., 1915
Highest Award, Grand Prize (Medal of Award)

PANAMA-PACIFIC EXPOSITION
SAN DIEGO, CAL., 1915
Highest Award, Grand Prize

SESQUICENTENNIAL EXPOSITION
PHILADELPHIA, PA., 1926
Highest Award, Gold Medal

Jell-O is made in five flavors—

Lemon, Orange, Strawberry, Raspberry, and Cherry

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Lunch time Tea or party time . . . Dinner time . . . *Anytime*, Jell-O can make something new and different and delicious! Ready . . . hours ahead . . . saving last-minute confusion. Easy . . . sure to turn out right . . . And as delicious as it looks . . . always . . . if genuine Jell-O is used.

Jell-O entrées. Jell-O salads. Jell-O relishes. Jell-O desserts. This booklet is so full of wonderfully good things you can make with Jell-O, your meals need never, *never* get monotonous. Just open it . . . any page . . . and spring a real Jell-O surprise for dinner today!

And revel in this thought, as you serve your Jell-O surprise to an admiring family . . . that it is a treat for every single one of them . . . young or grown-up . . . for Jell-O is one of the easiest foods in all the world to digest. Made of pure fruit flavors, pure cane sugar, and the finest quality gelatin, Jell-O is as good for you as it looks good!

Desserts

Who said a fine dessert couldn't be made in a hurry? Among these Jell-O desserts there are some so simple they require Jell-O and just one other ingredient . . . that's all . . . yet they are wonderfully good.

Here are more elaborate Jell-O desserts, as well—so especially "partified" in looks and so very delicious that they make any meal, however simple, as festive as a banquet.

Camp Fire Pudding

1 package Orange Jell-O
1 cup boiling water
1 cup orange juice and cold water
2 oranges, free from membrane and cut in pieces
8 marshmallows, quartered

DISSOLVE Jell-O in boiling water. Add orange juice and water. Chill. When slightly thickened, fold in oranges and marshmallows. Chill until firm. Serve with whipped cream. Serves 6.

Molded Grapefruit Juice

1 package Lemon Jell-O
1¼ cups boiling water
¾ cup canned grapefruit juice
2 tablespoons sugar
Dash of salt

DISSOLVE Jell-O in boiling water. Add grapefruit juice, sugar, and salt. Turn into molds. Chill until firm. Unmold. Serves 6.

Coupe Santa Maria

1 package Orange Jell-O
1 pint boiling water
1 tart apple, diced
½ cup grapes, halved and seeded
2 peaches, drained and diced

DISSOLVE Jell-O in boiling water. Fill sherbet glasses ½ full of fruit. Pour over enough Jell-O to fill glasses ⅔ full. Chill until firm. Serve with custard sauce or with plain or whipped cream. Serves 6.

Jell-O Cake Pudding

1 package Cherry or Raspberry Jell-O
1 cup boiling water
1 cup cold water or fruit juice
2 cups plain cake, diced (stale cake may be used)

DISSOLVE Jell-O in boiling water. Add cold water or fruit juice. Chill. When slightly thickened, fold in cake. Pile in sherbet glasses. Serve plain, with custard sauce, or with whipped cream. Serves 6.

Jell-O Cake Pudding

Jellied Prunes

3 cups stewed prunes, seeded
1 package Lemon Jell-O

HEAT prunes to boiling and dissolve Jell-O in hot fruit. Chill until firm. Serve with sweetened whipped cream. Serves 8.

Cherry Almond Jell-O

1 package Cherry Jell-O
1 pint boiling water
Blanched almonds, finely cut, or
¼ teaspoon almond flavoring

DISSOLVE Jell-O in boiling water. Pour ½ of Jell-O into mold. Chill. When slightly thickened, add layer of nuts. Chill until firm. Add remaining Jell-O and another layer of nuts. Chill until firm. Serve with plain cream. Serves 6.

Pineapple Mounds

1 package Lemon Jell-O
1 cup boiling water
1 cup pineapple juice
8 slices canned pineapple

DISSOLVE Jell-O in boiling water. Add pineapple juice. Pour into individual molds. Chill until firm. Unmold each mold on slice of pineapple. Serves 8.

Neapolitan Jell-O

1 package Lemon Jell-O
1 quart boiling water
1 package Raspberry or Strawberry Jell-O

DISSOLVE Lemon Jell-O in 1 pint of boiling water. Pour ⅔ of it into an oblong mold. Chill until firm. When remainder is cold and slightly thickened, beat with rotary egg beater until of consistency of whipped cream. Pour into mold. Chill until firm. Dissolve Raspberry or Strawberry Jell-O in 1 pint boiling water. When cold, add ⅔ of it, a tablespoon at a time, to mold. Chill until firm. For fourth layer, beat remaining Jell-O and pour it on firm plain layer. Serve with whipped cream, sweetened and flavored. Serves 8.

If a three-layer piece is desired, use one package of Jell-O, any flavor. Dissolve it in 1 pint boiling water. Whip ½ of it, following directions above. Mold in two layers with layer of unwhipped Jell-O between.

Jellied Ginger Pears

8 halves canned pears, drained
1 pint boiling pear juice and water
1 tablespoon preserved ginger, chopped
2 tablespoons ginger syrup
⅛ teaspoon salt
1 package Lemon Jell-O

HEAT pears, pear juice, ginger, and ginger syrup to boiling. Remove pears; add salt. Dissolve Jell-O in 1 pint boiling pear juice and water. Pour into mold and arrange pears in Jell-O, having rounded side up. Chill until firm. Garnish with whipped cream. If desired, cut a ball-shaped piece from rounded side of each half of pear, and insert a maraschino cherry. Serves 8.

Cranberry Jell-O

1 package Strawberry Jell-O
5 tablespoons sugar
¼ teaspoon salt
⅔ cup boiling sweet cider
1⅓ cups boiling cranberry juice

DISSOLVE Jell-O, sugar, and salt in boiling fruit juices. Turn into individual molds. Chill until firm. Unmold. Serves 6.

Peach Surprise

1 package Orange Jell-O
1 cup boiling water
1 cup peach juice and water
6 peach halves, drained
½ cup nut meats, chopped

DISSOLVE Jell-O in boiling water. Add peach juice and water. Pour small amount in individual molds. Chill. When firm, place one peach half in center of mold. Fill hollow with nuts. Fill mold with Jell-O. Chill until firm. Serve, cut-side up, with whipped cream. Serves 6.

Banana Fluff

1 package Lemon Jell-O
1 cup boiling water
1 cup cold water
⅛ teaspoon salt
3 bananas, crushed
1 cup canned crushed pineapple
9 marshmallows, finely cut

DISSOLVE Jell-O in boiling water; add cold water and salt. Chill. When slightly thickened, beat with rotary egg beater until of consistency of whipped cream. Fold in bananas, pineapple, and marshmallows. Turn into mold. Chill until firm. Unmold and serve with whipped cream or banana sauce. Serves 10.

Strawberry Whip

Strawberry Whip

1 package Strawberry Jell-O
1 cup boiling water
1 cup strawberry juice
1 cup strawberries, crushed and drained
½ cup sugar

DISSOLVE Jell-O in boiling water. Add strawberry juice. Chill. When slightly thickened, beat with rotary egg beater until of consistency of whipped cream. Fold in strawberries and sugar. Pile in sherbet glasses. Chill until firm. Serves 8.

Pear Whip

1 package Strawberry Jell-O
1 pint boiling water
1 cup pear pulp

DISSOLVE Jell-O in boiling water. Chill. When slightly thickened, beat with rotary egg beater until of consistency of whipped cream. Fold in pear pulp. Turn into mold. Chill until firm. Unmold. Serve with whipped cream. Serves 6.

Cherry Whip

1 package Cherry Jell-O
1 pint boiling water

DISSOLVE Jell-O in boiling water. Chill. When slightly thickened, beat with rotary egg beater until of consistency of whipped cream. Pile lightly in sherbet glasses. Garnish with cherries. Serves 6.

Chocolate Sponge

1½ squares Baker's Unsweetened Chocolate, cut in pieces
1¾ cups cold milk
4 tablespoons sugar
4 egg yolks, slightly beaten
1 package Strawberry Jell-O
Dash of salt
Dash of cinnamon
½ teaspoon vanilla
4 egg whites, stiffly beaten

ADD chocolate to milk in double boiler and heat. When chocolate is melted, beat with rotary egg beater until mixture is blended. Combine sugar and egg yolks. Add small amount of chocolate mixture, stirring vigorously. Return to double boiler and cook until thickened, stirring constantly. Add Jell-O, salt, and cinnamon, and stir over hot water until Jell-O is dissolved. Chill. When slightly thickened, add vanilla and beat with rotary egg beater until of consistency of whipped cream. Fold in egg whites. Turn into individual molds. Chill until firm. Unmold. Serve with plain or whipped cream. Serves 6.

Grape Zip

1 package Lemon Jell-O
1 cup boiling water
1 cup grape juice

DISSOLVE Jell-O in boiling water. Add grape juice. Chill. When slightly thickened, beat with rotary egg beater until of consistency of whipped cream. Pile in sherbet glasses. Chill until firm. Serves 6.

Peach Bavarian (page 11)

Fig Fluff

1 package Lemon Jell-O
1 pint boiling water
1 cup chopped stewed figs, or
1 cup fig jam

Dissolve Jell-O in boiling water. Chill. When slightly thickened, beat with rotary egg beater until of consistency of whipped cream. Fold in figs. Chill until firm. Serve in sherbet glasses. Serves 8.

Fresh Berries Suprême

1 package Raspberry or
Strawberry Jell-O
1 pint boiling water
½ cup cream, whipped
Fresh raspberries or
strawberries

Dissolve Jell-O in boiling water. Chill. When slightly thickened, beat with rotary egg beater until of consistency of whipped cream. Fold in whipped cream. Place berries in sherbet glasses. Pile whipped Jell-O lightly on berries. Keep in cool place until ready to serve. Serves 8.

Coconut Cream

1 package Lemon Jell-O
1 pint boiling water
1 cup cream, whipped
1 can Baker's Coconut,
Southern Style

Dissolve Jell-O in boiling water. Chill. When slightly thickened, beat with rotary egg beater until of consistency of whipped cream. Fold in whipped cream and coconut. Turn into mold. Chill until firm. Unmold. Serve with chocolate sauce. Serves 8.

Pineapple Trifle

1 package Orange Jell-O
1 cup boiling water
1 cup fruit juice and cold water
1 cup canned grated
pineapple, drained
1 orange, free from membrane,
cut in pieces, and drained
½ cup cream, whipped
½ cup sugar

Dissolve Jell-O in boiling water. Add fruit juice and water. Chill. When slightly thickened, beat with rotary egg beater until of consistency of whipped cream. Fold in fruit and whipped cream, to which sugar has been added. Turn into mold. Chill until firm. Unmold. Serves 8.

Orange Charlotte

1 package Orange Jell-O
1¾ cups boiling water
¼ teaspoon salt
⅓ cup orange marmalade
½ cup cream, whipped

Dissolve Jell-O in boiling water. Chill. When slightly thickened, beat with rotary egg beater until of consistency of whipped cream. Add salt. Fold in marmalade and cream. Pile in sherbet glasses. Chill until firm. Serves 8.

Peach Bavarian

1 package Lemon or Orange Jell-O
1 cup boiling water
1 cup peach juice
½ cup cream, whipped
1 cup crushed peaches, sweetened and drained
2 or 3 drops bitter almond extract

Dissolve Jell-O in boiling water. Add peach juice. Chill. When slightly thickened, beat with rotary egg beater until of consistency of whipped cream. Fold in whipped cream, peaches, and flavoring. Turn into mold. Chill until firm. Unmold. Garnish with peach slices. Serves 6.

Bavarian Date Slices

1 package Strawberry Jell-O
1 pint boiling water
½ cup almonds, blanched and chopped
12 dates, seeded and cut
12 marshmallows, finely cut
⅓ cup cream, whipped
¼ teaspoon salt
6 drops almond extract

Dissolve Jell-O in boiling water. Chill. When slightly thickened, beat with rotary egg beater until of consistency of whipped cream. Fold in almonds, dates, and marshmallows; then cream, to which salt and almond extract have been added. Turn into loaf pan. Chill until firm. Serve in slices. Serves 8.

Angel Charlotte Russe

½ package (4 tablespoons) Lemon Jell-O
1 cup boiling water
Dash of salt
½ cup powdered sugar
½ teaspoon almond extract
1 cup heavy cream
Lady fingers

Dissolve Jell-O in boiling water. Add salt and sugar. Chill. When slightly thickened, add almond extract and cream. Beat with rotary egg beater until mixture is very light. Turn into mold lined with lady fingers. Chill until firm. Unmold. Cut into wedges. Garnish with maraschino cherries, cut in eighths. Serves 8.

Orange Tartlets Glacé

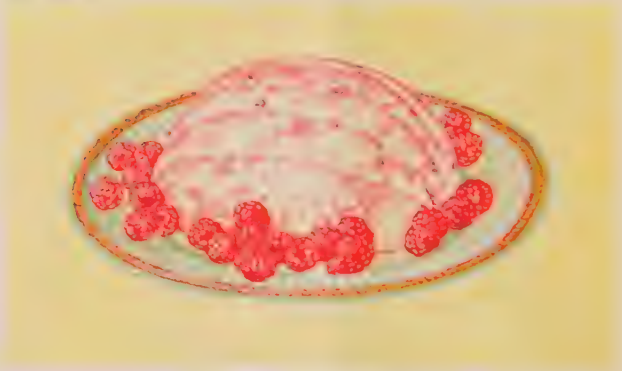
4 oranges, sections free from membrane
¾ cup sugar
1 package Orange Jell-O
1¼ cups boiling water
1 cup cream, whipped
9 baked 3½-inch tart shells

COMBINE orange sections and sugar and let stand 15 minutes. Dissolve Jell-O in boiling water, pour over orange sections, and chill until Jell-O begins to thicken, stirring frequently. Fold 4 tablespoons of thickened Jell-O into whipped cream. Chill. Place a layer of whipped cream in bottom of each tart shell. Chill about 10 minutes. Arrange jellied orange sections on whipped cream, and add thickened Jell-O to fill tart. Makes nine 3½-inch tartlets.

Raspberry Bavarian Cream

1 package Raspberry Jell-O
1 cup boiling water
1 cup raspberry juice and cold water
4 tablespoons sugar
1 cup fresh raspberries, crushed and drained, or 1 cup canned raspberries, drained
½ cup cream, whipped

DISSOLVE Jell-O in boiling water. Add raspberry juice and cold water and sugar. Chill. When slightly thickened, beat with rotary egg beater until of consistency of whipped cream. Fold in berries and cream. Turn into mold. Chill until firm. Unmold. May be garnished with whipped cream and whole berries. Strawberries or blackberries may be substituted for raspberries. Serves 12.



Raspberry Bavarian Cream

Entrées and Relishes

Serve one of the four Jell-O entrées given here as a main dish at today's lunch or supper, or for the entrée of a more elaborate meal. There will be a real round of applause. And . . . this just keep to yourself . . . you can make them of cupsful of leftovers.

Here are new-time relishes. Made . . . not in long, steamy sessions over a simmering pot . . . but in a twinkling, the very day you need them. Yes . . . the same pungency of old-time favorites is here, but, oh . . . so much more attractively served, in these glistening, colorful molds of Jell-O.

Chicken Mousse

½ package (4 tablespoons) Lemon Jell-O
1 cup boiling chicken stock, free from fat
1 cup chicken, finely cut
1 cup celery, finely chopped
1 pimiento, chopped
1 tablespoon vinegar
½ teaspoon salt
Dash of Cayenne
½ cup cream, whipped

Dissolve Jell-O in boiling stock. Chill. Combine chicken, celery, pimiento, vinegar, salt, and Cayenne. When Jell-O is slightly thickened, beat with rotary egg beater until of consistency of whipped cream. Fold in chicken mixture; then cream. Turn into mold. Chill until firm. Unmold on crisp lettuce. Garnish with stuffed olives. Serves 6.

Corned Beef Loaf

1 package Lemon Jell-O
1 cup boiling water
1 cup meat stock, or 1 cup water plus 4 bouillon cubes or 4 teaspoons beef extract
1 tablespoon Worcestershire sauce
¼ teaspoon paprika
3 cups cooked corned beef, ground
1 tablespoon onion, grated
1 tablespoon prepared mustard

Dissolve Jell-O in boiling water. Add meat stock, Worcestershire sauce, and paprika. Chill. When slightly thickened, fold in corned beef, onion, and mustard. Turn into loaf pan. Chill until firm. Unmold. Serve in slices on crisp lettuce. Garnish with sliced hard-cooked eggs or tomato wedges. Serves 10.

Molded Crab Meat

1 package Lemon Jell-O
1½ cups boiling water
3 tablespoons vinegar
½ teaspoon salt
2 cups crab meat or other cooked fish, flaked
¾ cup celery, chopped
2 tablespoons pimiento, chopped
1 teaspoon onion juice
½ cup Hellmann's Mayonnaise

Dissolve Jell-O in boiling water. Add vinegar and salt. Chill. When slightly thickened, fold in remaining ingredients. Turn into molds. Chill until firm. Unmold on crisp lettuce. Garnish with additional mayonnaise. Serves 8.

Jellied Tuna with Mayonnaise

1 package Lemon Jell-O
1 cup boiling water
1 cup cold water
2 tablespoons vinegar
1 teaspoon salt
1 cup tuna fish, flaked
1 cup peas, fresh-cooked or canned
2 tablespoons pimiento, finely chopped
½ cup Hellmann's Mayonnaise

DISSOLVE Jell-O in boiling water. Add cold water, vinegar, and salt. Chill. When slightly thickened, fold in remaining ingredients. Blend. Turn into individual molds. Chill until firm. Unmold on crisp lettuce. Garnish with additional mayonnaise. Serves 6 to 8.

Ham Loaf

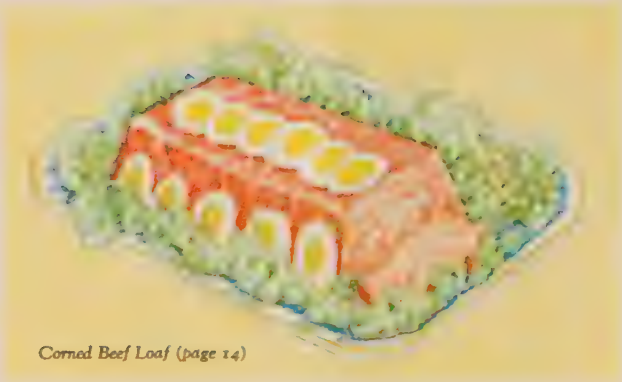
1 package Lemon Jell-O
1¾ cups boiling water
2 teaspoons vinegar
2 teaspoons Worcestershire sauce
¼ teaspoon mustard
2 cups cooked ham, ground (1 pound)
2 tablespoons Hellmann's Mayonnaise
1 tablespoon horseradish, drained
1 pimiento, finely cut
½ teaspoon onion pulp
Dash of Cayenne, cloves, and nutmeg

DISSOLVE Jell-O in boiling water. Add vinegar, Worcestershire sauce, and mustard. When slightly thickened, add remaining ingredients. Turn into loaf pan, 7 x 5 x 3 inches. Chill until firm. Unmold on platter. Garnish with parsley. Serves 8.

Jellied Vegetable Relish

1 package Lemon Jell-O
1 cup boiling water
¾ cup strained tomato juice
3 tablespoons vinegar
1 teaspoon salt
¼ teaspoon pepper
2 cups mixed cooked vegetables, finely cut

DISSOLVE Jell-O in boiling water. Add tomato juice, vinegar, and seasonings. Chill. When slightly thickened, fold in vegetables. (A mixture of several of the following may be used: celery, green peas, green or yellow pod beans, asparagus tips, onions, or carrots.) Turn into small individual molds. Chill until firm. Unmold and serve with meat course. Serves 8.



Corned Beef Loaf (page 14)

Cider Jelly

1 package Orange or Lemon Jell-O — 2 cups boiling sweet cider
½ teaspoon salt

Dissolve Jell-O in boiling cider. Add salt. Pour into mold. Chill until firm. Unmold. Serve as dessert or relish. Serves 6.

Christmas Relish

6 cloves
2 cups boiling water
1 package Lemon Jell-O
¼ teaspoon salt
¼ cup vinegar from sweet pickles
12 maraschino cherries, sliced
6 sweet pickles, sliced

Boil cloves in water 3 minutes. Strain. Dissolve Jell-O in 1¾ cups of this liquid. Add salt and vinegar. Chill. When slightly thickened, fold in cherries and pickles. Turn into small individual molds. Chill until firm. Unmold. Serve with fowl or ham. Serves 8.

Mint Jell-O

1¾ cups boiling water
¼ cup vinegar
2 tablespoons sugar
¼ cup mint leaves, finely chopped
Green coloring
1 package Lemon Jell-O

Heat water and vinegar to boiling, add sugar and mint leaves. Boil 1 minute. Add enough green coloring to make mixture a delicate green. Strain through fine cloth and dissolve Jell-O in it. Turn into individual molds. Chill until firm. Unmold. Serve with lamb. Serves 6. If fresh mint can not be obtained, a few drops of essence of peppermint makes a fair substitute.

Salads

Read in these delightful Jell-O salad recipes . . . How to make a little go a long way. How to get your family to eat raw vegetables every day, and want more. How to make salads hours ahead of company-time, and save last-minute bother. How to make . . . in short . . . the cleverest salads in the world . . . Jell-O's salads with their luscious tang.

California Special Salad

1 package Lemon Jell-O
1 cup boiling water
1 cup cherry juice and cold water
¼ teaspoon salt
1 cup white cherries, seeded and finely cut
½ cup nut meats, coarsely cut
½ cup celery, diced

Dissolve Jell-O in boiling water. Add cherry juice, water, and salt. Chill. When slightly thickened, add cherries, nuts, and celery. Turn into individual molds. Chill until firm. Unmold on crisp lettuce. Garnish with Hellmann's Mayonnaise. Serves 6.

Pineapple Date Salad

1 package Lemon Jell-O
1 cup boiling water
¾ cup canned pineapple juice
3 tablespoons vinegar
½ teaspoon salt
1 cup canned pineapple, diced
1 cup dates, seeded and quartered

Dissolve Jell-O in boiling water. Add pineapple juice, vinegar, and salt. Chill. When slightly thickened, fold in pineapple and dates. Turn into mold. Chill until firm. Unmold on crisp lettuce. Garnish with Hellmann's Mayonnaise. Serves 8.

Fruit Salad

1 package Lemon or Orange Jell-O
1 cup boiling water
1 cup pineapple juice and cold water
4 slices canned pineapple, diced
2 tart apples, diced
1 banana, diced

Dissolve Jell-O in boiling water. Add pineapple juice and water. Chill. Pour thin layer into individual molds. Chill until firm. Combine fruits and arrange in molds. Fill molds with remaining Jell-O. Chill until firm. Unmold on crisp lettuce. Serve with Hellmann's Mayonnaise, to which whipped cream has been added. Serves 6.

Shower Salad

1 package Strawberry Jell-O
1 pint boiling water
Dash of salt
1 cup canned pineapple, diced
1 cup apples, pared and diced
3 maraschino cherries, finely chopped
½ cup cream, whipped

Dissolve Jell-O in boiling water. Add salt. Chill. When slightly thickened, fold in fruit and cream. Turn into mold. Chill until firm. Unmold on crisp lettuce. Garnish with Hellmann's Mayonnaise. Serves 6.

Salad Suprême

1 package Lemon Jell-O
1 pint, minus 2 tablespoons, boiling water
2 tablespoons vinegar
½ teaspoon salt
Dash of Cayenne
2 cups cabbage, finely shredded
1 cup tart apple, finely chopped
8 stuffed olives, finely chopped

Dissolve Jell-O in boiling water. Add vinegar, salt, and Cayenne. Chill. When slightly thickened, fold in cabbage, apple, and olives. Turn into individual molds. Chill until firm. Unmold on crisp lettuce. Garnish with Hellmann's Mayonnaise. Serves 6.

Golden Glow Salad

1 package Lemon Jell-O
1 cup boiling water
1 cup canned pineapple juice
1 tablespoon vinegar
½ teaspoon salt
1 cup canned pineapple, diced and drained
1 cup grated raw carrot
⅓ cup pecan meats, finely cut

Dissolve Jell-O in boiling water. Add pineapple juice, vinegar, and salt. Chill. When slightly thickened, add pineapple, carrot, and nuts. Turn into individual molds. Chill until firm. Unmold on crisp lettuce. Garnish with Hellmann's Mayonnaise. Serves 6.

Macaroni Salad

1 package Lemon Jell-O
1 pint boiling water
1 cup cooked macaroni, finely cut
½ green pepper, finely shredded
½ cup cabbage, finely shredded
½ cup celery, finely cut
½ teaspoon salt

Dissolve Jell-O in boiling water. Chill. When slightly thickened, fold in remaining ingredients. Turn into mold. Chill until firm. Unmold on crisp lettuce. Garnish with Hellmann's Mayonnaise and rings of stuffed olives. Serves 6.

Tart Tomato Salad

1 package Lemon Jell-O
1 pint canned tomatoes, strained
1½ teaspoons lemon juice
Dash of salt
1 teaspoon Worcestershire sauce
½ cup celery, diced
½ cup sweet pickles, or ripe cucumber pickles, diced

Dissolve Jell-O in boiling tomato juice. Add lemon juice, salt, and Worcestershire sauce. Chill. When slightly thickened, fold in celery and pickles. Turn into molds. Chill until firm. Unmold on crisp lettuce. Garnish with Hellmann's Mayonnaise. Serves 8.

Cardinal Salad

Cardinal Salad

1 package Lemon Jell-O
1 cup boiling water
¾ cup beet juice
3 tablespoons vinegar
½ teaspoon salt
2 teaspoons onion juice or grated onion
1 tablespoon horseradish
¾ cup celery, diced
1 cup cooked beets, diced

Dissolve Jell-O in boiling water. Add beet juice, vinegar, salt, onion juice, and horseradish. Chill. When slightly thickened, fold in celery and beets. Turn into mold. Chill until firm. Unmold on crisp lettuce. Garnish with Hellmann's Mayonnaise. Serves 8.

Spring Salad

1 package Lemon Jell-O
1 pint boiling water
1 tablespoon vinegar
1 cup nut meats, finely chopped
2 cups cucumber, chopped, salted, and drained, or 1 cup celery, cut in small pieces

Dissolve Jell-O in boiling water. Add vinegar. Chill. When slightly thickened, add nuts and cucumber. Turn into mold. Chill until firm. Unmold on crisp lettuce. Serve with Hellmann's Mayonnaise. Serves 6.

Layered Cheese and Apple Salad

1 package Lemon Jell-O
1 pint boiling water
2 tablespoons lemon juice
1 teaspoon salt
1 red apple, cut in ¼-inch dice
1 teaspoon sugar
1 package (3 ounces) cream cheese
½ cup walnut meats, broken

DISSOLVE Jell-O in boiling water. Add 1 tablespoon lemon juice and salt. Combine apple, sugar, dash of salt, and remaining 1 tablespoon lemon juice. Chill. When slightly thickened, fold apples into ½ of Jell-O mixture. Turn into mold. Chill until firm. Beat remaining Jell-O with rotary egg beater until of consistency of whipped cream. Fold in cheese and nuts. Pour over firm first layer. Chill until firm. Serve in squares on crisp lettuce. Garnish with Hellmann's Mayonnaise. Serves 8.

Jell-O Raw Vegetable Salad

1 package Lemon Jell-O
1 pint boiling water
2 tablespoons vinegar
½ teaspoon salt
Dash of Cayenne
¾ cup raw carrots, finely chopped
1 cup raw cabbage, finely shredded
4 tablespoons green pepper, finely chopped

DISSOLVE Jell-O in boiling water. Add vinegar, salt, and Cayenne. Chill. When slightly thickened, fold in vegetables. Turn into individual molds. Chill until firm. Unmold on crisp lettuce. Garnish with Hellmann's Mayonnaise. Serves 6.

Jell-O Raw Vegetable Salad

Creations a chef would be proud to display!
. . . easy to make with these JELL-O molds

CHEFS in the smartest hotels know that you can make any simple dish look especially lovely if you mold it attractively. And Jell-O, clear and sparkling, is the perfect dish for molds . . . Picture to yourself a dish of Jell-O in one of the fascinating shapes we illustrate here! Your family would love it.

A New Low Price

Because we buy these molds in enormous quantities, we effect a real saving, which we are glad to pass along to you. Just send 25c in coin or stamps, and we will send you either

6 aluminum Jell-O molds, individual size, assorted shapes, or
1 aluminum Jell-O mold, large size (serves six)

Or for 50c in coin or stamps, we will send you both the set of individual molds and the large size mold.

Surprise your family soon with one of these lovely Jell-O treats. Write today, and we'll send your molds, in a hurry!

Here's the address

THE JELL-O COMPANY, Inc.,
Le Roy, N. Y.

COUPON

THE JELL-O COMPANY, INC., LE ROY, N. Y.
Gentlemen: I am enclosing (25c for one of the following:) (50c for both of the following:) check which
( ) 6 aluminum Jell-O molds, individual size, assorted shapes.
( ) 1 aluminum Jell-O mold, large size (serves six).
Kindly send to—

NAME.....

STREET.....

CITY.....

JELL-O Rules

For Measuring: Use a standard measuring cup. A standard measuring cup is one-half pint. Measure one pint (2 cups) of water or other liquid for each package of Jell-O; one cup of liquid for one-half package, if smaller recipe is needed. One package contains eight tablespoons (level) of Jell-O.

For Dissolving: Use exact amount of water or other liquid specified in the recipe. The liquid used to dissolve Jell-O must be boiling. It should be stirred until Jell-O is dissolved.

For Molding: A metal mold chills more quickly than one of enamel or earthenware. Turn Jell-O into mold. Chill, allowing Jell-O to remain in mold until firm.

For Cooling: Let mold stand in cold water or cool place. When cool, chill until firm. Time required varies with size and shape of mold. Usually, two hours are needed in a good refrigerator. If necessary to prepare Jell-O more quickly, dissolve it in one cup of boiling liquid, then add remaining liquid cold. Time may be shortened still more by placing mold in mixture of crushed ice and salt.

For Molding Fruits, Vegetables, etc., in Layers: Pour a thin layer of Jell-O in bottom of mold. Chill until firm. On this arrange fruits, etc., as desired, then add carefully with a spoon enough cold, liquid Jell-O to hold them in place, but not to cover them. When firm, add more cold, liquid Jell-O. Additional layers of fruits and Jell-O may be added by repeating process until mold is full. Raw pineapple cannot be used successfully with Jell-O. Use cooked or canned pineapple. To fix fruit in an upright position, fill mold two-thirds full with Jell-O. When thickened, press fruit into place and fill mold with cold, liquid or whipped Jell-O.

For Adding Fruits, Vegetables, Whipped Cream, Beaten Egg Whites: Jell-O should be cold and sufficiently thickened to hold these additions suspended evenly throughout. Cream or egg whites should be stiffly beaten and folded in gradually, while turning Jell-O over and over with a tablespoon to blend ingredients.

For Whipping: To whip successfully, Jell-O must be cold and slightly thickened. A rather deep, round-bottom bowl, set in a pan of cold water, is best for this purpose. Beat with a rotary egg beater until all of the Jell-O is of the consistency of whipped cream.

For Layer Jell-O: Chill each layer until firm before adding another layer. It is important that Jell-O, poured upon a firm layer, be cold but not thickened.

For Unmolding: Be sure Jell-O is firm. Dip mold up to the edge in vessel of warm water. Hold in water a moment, remove and wipe dry. Place plate over mold and turn them over together. Shake slightly and lift off mold. If not successful first time, repeat dipping process. If water is too warm, shape of mold is spoiled.

JELL-O

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